

INFORMATION LETTER

Not for
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NATIONAL CANNERS ASSOCIATION

For Members
Only

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Member's Canned Product Exonerated in Consumer Suit

Consumer claims for substantial damages for a family illness attributed to a member's product were successfully defended in a two-day jury trial recently in Cleveland.

The claimants were members of a family of six persons who allegedly partook of a meal at which the contents of two cans had been served, along with other foods. Five of the family ate the canned product and other foods, and became ill some hours later, whereas one member of the family was said to have eaten a portion of all foods served at the meal except the canned item, and remained unaffected. This presented a difficult factual situation from a defense standpoint.

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Henry Taylor Cites Industry's Price Record, Public Service

Canned fruits and vegetables offer today's housewife a good opportunity to do her shopping in an economical way since their prices have risen the least on today's high cost-of-living market, Henry P. Taylor, Vice President of the N.C.A., told the Maine Canners Association this week.

Addressing the Spring Meeting of the Maine Canners in Lakewood, Me., on June 14, Mr. Taylor asserted that "whereas in most food categories retail prices, on the average, are standing at twice their prewar levels and some at even two and a half times that level, retail prices for canned

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Surveys by Mobile Laboratory

The Association's Mobile Field Laboratory left Tipton, Ind., on June 16 and will make its headquarters at the plant of Stokely-Van Camp, Inc., in Horicon, Wis., beginning June 20.

The laboratory and its personnel will be available to assist N.C.A. members in that area on any immediate problem. Future locations of the mobile unit will be announced later.

The Mobile Field Laboratory will conduct special studies in Wisconsin in connection with the pea pack there.

Home Economics Division Issues School Lunch Recipes

The N.C.A. Home Economics Division has issued and now is distributing a new school lunch recipe book entitled *School Lunch Recipes Using Canned Foods—25-50 Servings*. The recipes were developed and tested in the Association's Service Kitchen.

Although the book will serve almost any institution concerned with quantity servings, it was prepared especially for the Government-sponsored school lunches. Each recipe states clearly at the beginning the amount of protein-rich food and the quantity of vegetable or fruit per serving; this information is designed to simplify menu planning for school lunchroom managers. The book contains 46 recipes with additional variations which greatly increase this number, making it possible for school lunchroom managers to take advantage of available foods and to make changes in accordance with the market supply.

The new school lunch recipe book will have an initial mailing of about 6,000 copies. It is being distributed now for use in summer workshops for supervisors, managers, and cooks. In

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Food and Drug Exports

Exports of canned foods would have to meet all the requirements of the Federal Food, Drug and Cosmetic Act unless the canner could show that any alleged adulteration or misbranding was due to compliance with a law or standard in the country to which the product was being exported, according to the terms of the Van Zandt bill, H. R. 562, as reported by the House Committee on Interstate and Foreign Commerce on June 14.

The bill as reported by the House Committee contains several amendments suggested by industry witnesses who testified on the bill, but the principal provisions of the bill as it was introduced have not been changed. None of the basic objections to the bill raised by Association Counsel H. Thomas Austern in his testimony at

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Labor Committee Refuses To Report 75 Cent Minimum

By a 10-10 vote, the House Committee on Education and Labor on June 15 refused to report a bill providing for an increase in the Federal minimum wage to 75 cents.

Chairman Lesinski is reported to have stated previously that an increase in the minimum wage to 75 cents is all in the field of wage-hour legislation that the Administration can hope to pass during the present session of Congress. Chairman Thomas of the Senate Labor Committee also has made that prediction.

The bill under consideration by the House committee was H. R. 4552, introduced by Representative Lesinski on May 5, which would increase the minimum to 75 cents.

The Senate Labor subcommittee headed by Senator Pepper was to meet yesterday to consider action on S. 653, the Administration proposal, which would provide canners a seasonal overtime exemption for 10 hours a day or 50 hours a week for 14 weeks in the aggregate, if the Secretary of Labor should find that the industry "is characterized by marked annually recurring seasonal peaks of operation."

Raw Products Research Notes

The June 18 issue of *Raw Products Research Notes*, compiled by the Raw Products Bureau, contains information on experiments conducted by research workers on irrigation of vegetable crops, soil fumigation, effect of plant spacings on yields of lima beans, fertilizers and fertilizer placement for peas in the West, correlation of microbiological and chemical soil data with crop yields, toxicity of fluorine to plants and its control in soils, a method for determining the potassium requirements of peas, vegetable seed storage as affected by temperature and relative humidity, and factors affecting sweetpotato plant production. This information has appeared in recent issues of scientific journals, state and federal experiment station bulletins and circulars. Copies are available to members on request to the Raw Products Bureau.

STATISTICS

Spinach for Processing

A total production of 16,890 tons of spinach for processing was reported to the Bureau of Agricultural Economics from spinach processors in Arkansas, Oklahoma, Maryland and Virginia. This exceeds the 1948 production of 12,040 tons by 40 percent and the 1938-47 average production of 15,000 tons by 12 percent.

The BAE reports the acreage for harvest in these four spring spinach states is estimated at 9,200 acres, which is about 14 percent more than the 8,150 acres harvested in 1948, and 12 percent above the 1938-47 average acreage.

The 1949 yield indicated for the spring crop is 1.82 tons per acre, according to the BAE. In 1948 the yield was 1.48 tons and the average yield for the years 1938-47 was 1.98 tons per acre.

Combined production of winter crop, including Texas and California, and spring crop is 62,090 tons, about 46 percent above last year's production and 7 percent more than average. Total acreage for the winter and spring crop is estimated at 22,780 acres. This compares with 17,450 acres harvested last year and 23,300 acres for the 1938-47 average.

Crop Condition Survey

The following crop condition surveys for peas, corn, snap beans and tomatoes was compiled June 16 from state crop and weather reports and from reports of state associations:

Peas for Processing: Harvest of early crop peas is about completed in Delaware and Eastern Shore of Maryland, and well started on the western shore of Maryland, and into Pennsylvania. Crops in most seaboard states in satisfactory condition, but need rain.

Mid-western states have been too dry, but some showers have been helpful. Good stands and favorable prospects are noted. In Wisconsin the vine growth is short in some areas due to the lack of moisture. Harvesting of early varieties beginning.

Northwestern states: Showers the first week in June improved the outlook for the crop, but last week was dry. More rain is needed. Washington reports a small but excellent crop is expected.

Sweet Corn for Processing: The BAE report of sweet corn conditions generally indicates that the Northeast

states were too cool and damp for good germination and growth of corn planted in May. Since this June 1 report most of this region has had several weeks of dry weather and could use some rain.

The mid-western states were too dry during May, particularly affecting Wisconsin. Growing conditions were more favorable in Iowa and Minnesota. Some rain has been beneficial in early June but more rain would improve prospects.

The BAE reports that germination has been good. Some fields were ready for cultivation by the first of June.

Snap Beans for Processing: The snap beans crop in Delaware, Maryland, and Virginia was developing well until the dry period of June. Rain is needed throughout the area. Planting is progressing in Pennsylvania, New York, and New England. Dry weather is affecting the crop. New York anticipates about the same acreage as last year.

Michigan and Wisconsin plantings proceeding, held up somewhat by cool weather in May. Ozarks report harvesting in progress. Rains in May interfered with cultivation. Continuing rains are causing further damage and tonnage for canning is expected to be less than earlier estimates.

Growers in Oregon and Washington have made seasonal headway with this crop. Colorado and Utah plantings well advanced.

Tomatoes for Processing: In Delaware, Maryland and Virginia plants are in bloom and fruit is setting. Development has been good but rain is needed. Pennsylvania, New Jersey and New York have made slow headway. Fields were cool and damp in May, and too dry in June.

Indiana and Ohio report setting of plants was delayed by May rains but crop looks well now. Illinois has had more favorable conditions. Appearance of the crop in the Ozarks is good. Colorado and Utah tomato crop is developing well. The progress of the California crop has been good.

Canned Foods Consumption

American city families spent an average of \$25.57 a week for food, or 32 percent of their total weekly income, in the spring of 1948, according to a survey of 1,600 households in 68 cities conducted under the Research and Marketing Act by the Bureau of Human Nutrition and Home Economics of the Department of Agriculture.

"Purchases of canned fruits and vegetables, soups, prepared, and partially prepared dishes increased as income rose to \$4,000," it was reported. "Then buying of these foods leveled off or declined."

Urban families were reported to have spent 26 percent of their weekly income for food in 1942, the increase being attributed to both higher prices and larger purchases.

Compared with the spring of 1942, the families in all income groups were found to be using 8 percent more citrus fruit and tomatoes in 1948, 21 percent more of other vegetables and fruit—not including leafy, green and yellow ones, 23 percent more milk, 12 percent more meat, poultry and fish, 11 percent more eggs, and 49 percent more sugar and sweets. On the other hand, they used 18 percent fewer potatoes and sweetpotatoes.

BAE Fruit Crop Forecasts

The following statements on fruits are excerpts from the June 10 report of the Crop Reporting Board of the Bureau of Agricultural Economics.

Peaches: Production in the western states, at 43,392,000 bushels, is one-fifth above last year and about one-fourth above average. The California clingstone crop is forecast at 24,544,000 bushels, a record-large tonnage. The crop of freestones is also very large. The Washington crop is nearly one-third above last year and above average. Production is indicated above last year in Colorado, Oregon, New Mexico, and Idaho, and below in Utah.

Pears: The 1949 pear crop is estimated at 33,656,000 bushels, 28 percent above last year's production, 9 percent above the 1938-47 average, but 5 percent below the record harvest in 1947. In the Pacific Coast states, pear production is forecast at 27,151,000 bushels representing 81 percent of the prospective national crop. Bartlett pears in these states are forecast at 20,128,000 bushels, which is 34 percent above last season's crop and 17 percent above the 10-year average.

Citrus: The 1948-49 orange crop is estimated at 97.8 million boxes as compared with 110.5 million boxes for 1947-48. The Valencia crop, estimated at 50.4 million boxes, is down 11 percent for the country as a whole, but about the same as last year in Florida where the crop is estimated at 27.5 million boxes. Grapefruit production in Florida is estimated at 30.5 million boxes, down only slightly from last year, but Texas production is placed at 12 million boxes which is only half of 1947-48. For the four major states grapefruit production is estimated at 46.2 million boxes, 25 percent down from the 61.6 million in 1947-48.

Sweet Cherries: The California crop of 37,000 tons (15,800 tons of Royal Anna and 21,200 tons of other varieties) has been exceeded only by the 38,000 ton crop harvested in 1945. Washington has a record-large sweet

cherry crop of 37,400 tons, three-fourths above last year and nearly one-half above average. The Oregon crop of 28,000 tons has been exceeded only by the 31,000-ton crop harvested in 1946, and is about one-half greater than last year. The Idaho crop is reported one-tenth larger than last year. The Utah crop is reported slightly below last year, but a little over one-tenth above average.

Sour Cherries: The BAE estimates the nation's 1949 crop of sour cherries at 100,590 tons as compared with 134,760 tons in 1948. A total of 86,240 tons will be in production in the five major eastern states which last year produced 122,760 tons. The Wisconsin crop of 12,600 tons is only one-half of the record-large 1948 crop. In Michigan 52,000 tons are expected, as compared with 69,000 tons last year. The New York state crop is estimated at 12,400 tons, only three-fifths of the 1948 crop. Pennsylvania and Ohio, small producing states, show some increase over 1948. In the West, Washington and Oregon expect larger crops than a year ago.

DEATHS

William B. Olney

William B. Olney, 46, secretary-treasurer of Olney & Carpenter, Inc., Wolcott, N. Y., died June 14. He had been connected with the business for 29 years.

Mr. Olney was born in Rome, N. Y., in 1902, and entered the canning business about 1920. In 1933 he and Harold Carpenter started the Olney & Carpenter firm. He was active in affairs of the Association of New York State Canners, Inc., having served on its board of directors from 1942 to 1946, and was a member of several important committees.

George Shaw

George Shaw, 88, well known to the older generation of canners, brokers, and machinery supply men, died May 27 at Pasadena, Calif. For 28 years up to his retirement in 1932 he served as business manager and treasurer of the Canner Publishing Company in Chicago, having come into that activity after experience as a tinplate salesman. Born in Manchester, England, Mr. Shaw came to America as a young man.

As a representative of *The Canner* he was extremely active as a contact man in the field and attended and covered practically every national and state canning convention held in this

industry up to the time of his retirement.

His contribution to association work at both levels was noteworthy. In early days before many of the canning associations employed paid secretaries or managers, Mr. Shaw gave freely and generously of his time and talent to help the organizations along. He was unusually loyal and always co-operative with the National Canners Association, and played an important part as a publication man in gaining good will for N.C.A. when it was a new organization.

Mr. Shaw was a leader in organization work of the Old Guard Society of which he was a Diamond member by virtue of his entry into the industry in 1888.

Exonerated in Consumer Suit

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When the claim was first referred to the Association, over two years ago, a thorough investigation was conducted, during the course of which signed statements of the interested parties were obtained, and the investigator obtained a sample of the food material, left over from the suspected meal, which was referred to the Association's Washington Laboratory for examination. Two cans from the same lot as the original can also were obtained, one of which was examined in the laboratory and the other held intact. The laboratory examination of the samples was negative, indicating that the suspected food was wholesome. These results were made known to the claimants following the investigation and liability was denied.

Suits subsequently were filed against the retailer of the product, a prominent chain grocery firm in Cleveland, and the Association referred the cases to its Cleveland attorneys for defense. Thorough preparations were made to contest the claim, including the taking of a deposition, at the canner's place of business, describing the packing procedure.

The claimants testified at the trial in a convincing manner. A Cleveland doctor who testified as a medical expert stated that in his opinion the canned food was contaminated and responsible for the illnesses.

By way of defense, the Association's attorneys read the packing procedure depositions to the jury, and C. W. Bohrer of the Association's Washington Research Laboratory testified as to the negative results of the examination of the samples, and also went into the bacteriological aspects of the case, including the fact that the sterili-

zation process given the food at the time of canning was entirely adequate to insure a wholesome product. During the course of Mr. Bohrer's testimony he opened the sample can, which had been held intact from the time of the investigation, and it was apparent that the contents of that can were entirely normal. The opened can was exhibited to the jury.

The defense was concluded with testimony by a Cleveland pathologist, of excellent standing, who substantiated Mr. Bohrer's testimony concerning the wholesomeness of the product and pointed out that the only way to diagnose a case of food poisoning properly was by laboratory tests. In addition, he testified that the symptoms experienced by the claimants were not at all limited to food poisoning and could have been due to a number of other causes.

The Division's Director, Forrest Heaton, attended the trial and assisted in the defense preparations.

FOREIGN AID

Point IV Program

The part of the Food and Agriculture Organization in providing technical assistance to the under-developed countries of the world, in line with "Point IV" of President Truman's inaugural address, is being considered by the Council of the FAO at its meeting in Paris.

The FAO Council is considering a report proposing work in the fields of agriculture, fisheries, forestry, rural services, and economic and statistical services, as part of a general program agreed upon by the executive heads of the United Nations and the other specialized agencies.

The UN plan is the outgrowth of discussions following President Truman's call for a "bold new program" designed to spread technical know-how and raise the standard of living around the world.

The UN plan also is the first formal declaration of the nature of the assistance to be provided. The proposals of the FAO, as well as those of the other specialized agencies, contemplate the employment of technicians and the problem will be one of personnel recruitment rather than the furnishing of commodities.

The estimated cost of the UN plan is \$35.8 million the first year and \$50 million the second year, the FAO's allocations being \$9.4 million and \$11.3 million, respectively.

CONGRESS

Government Reorganization

Congress this week intensified its efforts to achieve reorganization of the executive branch of the government in line with the recommendations of the Hoover Commission.

A set of bills drafted by the Hoover Commission and designed to effectuate its recommendations was introduced in the Senate on June 14 and in the House the following day. Also on June 15, conferees broke a deadlock and agreed to report a compromise version of H. R. 2361, a general reorganization bill. This was approved by both houses the next day and sent to the President.

H. R. 2361 would authorize the President to issue reorganization orders, any part of which would be effective after 60 days unless disapproved by a constitutional majority of either house.

The Hoover Commission-drafted bills would partially reorganize the various departments and agencies separately and would authorize the President to complete the reorganizations.

The Hoover Commission had recommended transfer of the food regulation functions of the Food and Drug Administration from the Federal Security Agency to USDA, as one of its proposals (see INFORMATION LETTER of February 26, page 123; March 19, page 141; and March 26, page 145).

Food and Drug Imports

A bill to provide specific statutory authority for relabeling imported goods which do not comply with the requirements of the Food, Drug and Cosmetic Act was reported by the House Committee on Interstate and Foreign Commerce on June 13. This bill, H. R. 160, would amend Section 801 of the Food, Drug and Cosmetic Act to provide specific authority for the long-standing administrative practice of releasing imported articles that do not comply with the requirements of the Act for relabeling or other appropriate treatment. The bill also provides that the costs incurred by the Food and Drug Administration in supervising the relabeling or other operations on imported articles to bring them into compliance with the Act would be charged to the importer, and in default of such payment, these costs would constitute a lien against any future importations by the importer.

Food and Drug Exports

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the hearings on the bill have been met in the reported version, although several of his suggestions have been incorporated in the bill (see INFORMATION LETTER of April 30, 1949, page 177).

Section 801(d) of the Food, Drug and Cosmetic Act now provides that articles for export shall not be deemed to be adulterated or misbranded if the article complies with the specifications of the foreign purchaser, is not in conflict with the laws of the country to which it is being exported and is labeled on the outside of the shipping package to show that it is intended for export. H. R. 562, as introduced, amended this section to provide that exported articles must meet all the requirements of the Act, including the standards issued under the Act, unless the exporter could show by an authenticated copy of a foreign law or regulation that the reason for failure to meet the requirements of the Act was a compliance with the foreign law or regulation. The bill required the exporter of the article to obtain an authenticated copy of the foreign law or regulation before production of the article.

Mr. Austern in his testimony on April 28 pointed out that consumer tastes and understanding in foreign countries differ from those of American consumers and that there is no reason to force U. S. domestic standards upon foreign consumers. He also made it clear that it would be impossible for canners to obtain authenticated copies of foreign laws and regulations, especially prior to the production of the article to be exported.

In the reported version of the bill the House Committee has omitted the requirement that the exporter must obtain an authenticated copy of the foreign law or regulation on which he relies before the production of the article. Under the amended bill the defendant in an action for adulteration or misbranding will have to show "that his product meets the exempting provisions of this bill," but he will not be required to keep on hand an authenticated copy of the foreign law or regulation. The bill as reported also makes it clear that goods need not have been "produced for export" to come within the terms of the exemption. And finally, the ambiguous provision concerning "quantitative requirements in domestic and foreign standards has been deleted, and as the bill now reads it is clear that an exported food must meet any applicable standard of identity, quality, fill-

of-container or any other standard under the Food, Drug and Cosmetic Act unless its failure to meet the domestic standard results from its compliance with a corresponding foreign standard.

The Committee in its report lists the following reasons for this legislation: (1) American citizens abroad should be assured that in buying American products in foreign countries they will not receive adulterated or misbranded products; (2) the good neighbor policy prohibits the United States from using foreign nations as a dumping ground for inferior merchandise; (3) in order to develop good export markets, inferior goods should not be exported; and (4) those who seek to discredit this nation's efforts to promote international goodwill can cite the exportation of goods which cannot be sold at home as an example of American insincerity. In the examples of sub-standard food products which have been shipped abroad, the Committee lists canned peas, tomato catsup and canned shrimp.

Oriental Fruit Fly Control

The Senate on June 10 passed and sent to the President H. R. 4263, adding the Oriental fruit fly to the list of insects against which the Secretary of Agriculture may carry out general control operations. The bill had been passed by the House on June 6.

H. R. 4263 is not to be confused with the Agriculture Appropriations bill, H. R. 3997, containing funds for Oriental fruit fly control. H. R. 3997 is pending before a Senate-House conference committee, which so far has held no meetings and has scheduled no action.

Water Pollution

Identical bills—H. R. 5089 and H. R. 5091—to provide that the cost of treatment works may be amortized over a 60-month period at the election of the taxpayer were introduced on June 9 by Representative Byrnes (Wis.) and Representative Chatham (N. C.), respectively.

The 60-month amortization provision is modeled after the 60-month amortization provision in Section 124 of the Internal Revenue Code for "emergency facilities." The bills provide that the taxpayer may have the option of taking the ordinary depreciation allowance under Section 23(1) of the Code or of amortizing the cost of treatment facilities over a 60-month period. Both measures would apply

to treatment works built or acquired after June 30, 1948. In order to obtain the benefit of the 60-month amortization provision, the taxpayer would be required to obtain a certificate from the state water pollution agency or from the Federal Security Administrator stating that the treatment works are a necessary part of a program to prevent water pollution.

Increase in License Fees

Legislation to provide for an increase in annual license fees and the establishment of a separate fund for the administration of the Perishable Agricultural Commodities Act, as recommended by the Department of Agriculture, was introduced on June 10 by Chairman Thomas of the Senate Committee on Agriculture. The bill is numbered S. 2034.

CONVENTION

Through Pullman Service To Atlantic City Convention

Through Pullman service to Atlantic City for the 1950 Convention has been promised by the Pennsylvania Railroad. Canners will be asked at a later date to fill out cards providing the railroads with advance information necessary for completing such arrangements.

The railroad's agreement to furnish through Pullman cars is conditioned on obtaining the names and points-of-departure of canners bound for Atlantic City far enough in advance that reservations can be made on the Pullmans intended for Atlantic City.

The Canning Machinery & Supplies Association is preparing to send out registration cards later in the year, and it will be necessary for all canners desiring through pullman service to fill out these cards and return them to the C.M.&S.A. office. S. G. Gorsline, secretary-treasurer of the C.M.&S.A., has explained that his office will follow through with the railroads.

To obtain the agreement from the railroad, it was pointed out that an unpleasant feature of Atlantic City conventions has been the necessity for almost all visitors to change at North Philadelphia and stand for from one to two hours on a wind-swept platform, or to handle their own luggage because of the lack of checking facilities or porters.

Efforts also are being made to secure round-trip fares to the Conven-

tion on the certificate plan, and rates of fare-and-a-half are being asked. Mr. Gorsline has pointed out that individual canners can be of assistance in this effort by bringing up the question with railroad representatives who call on them to solicit freight.

PUBLICITY

Factors in Food Costs

Pointing out that the consumer's food dollar pays not only for food itself but for a variety of transportation and marketing charges, an article by Secretary Carlos Campbell in a recent issue of the *New York Journal of Commerce* asserts that "in canned foods the consumer is buying a lot of service and convenience that she does not get when she buys the same foods in the fresh or raw form."

The article cites statistics showing that on the average the farmer receives 40 cents and the other 60 cents of the consumer's food dollar covers the cost of the various marketing charges. It points out further that "canned foods are a typical example of those foods in which the percentage of the consumer's food dollar eventually returned to the grower is less than the average," and explains that this results from the service and convenience of canned foods:

Being already cooked, with waste eliminated, packaged so as to be non-perishable, storageable in a small space, available for immediate use at any time, and available in a wide range of container sizes.

"The American consuming public has for the most part accepted the fact that all of the services required to produce, transport and market food are essential and that the costs of these various services to her are, through competition, held at a minimum," the article concludes.

Cost Factors in Canned Foods

An analysis of cost factors in the production and marketing of canned foods, by N.C.A. President John F. McGovern, which appeared in a recent issue of the *New York Journal of Commerce*, explains that the canner is directly responsible for only 4 cents of the cost of a representative 20-cent can of peas in the retail store.

The analysis explains that the cost of seed, planting, harvesting, shelling, trucking the shelled peas to the cannery, and a reasonable return to the

grower starts the cost at roughly 5 cents a can; processing, labeling, boxing and cannery warehousing add about 7 cents; freight rates and costs incurred by the wholesaler and retailer add the remaining 8 cents.

"Obviously, there is not much that the canner can do in the way of reducing the costs of transportation, or wholesale or retail margins," President McGovern states. "Likewise, in the short run, the canner has little control over that part of costs that takes place before the peas get to the cannery door. . . . If we look further into what goes on between the raw product receiving platform and the finished product stored in the warehouse, we will find that about 3 cents of the 7 cents is for cans, labels and boxes."

"Since the canner has no control over what he pays for these items, we wind up with only 4 cents' worth of costs, out of a total of 20 cents, for which the canner, in the short run, is directly responsible. . . . If canner profits were eliminated, the first year this happened the consumer would buy her canned fruits and vegetables for only 2.5 percent less than she previously paid, and the second year she could not buy them at any price for there would be no canned fruit and vegetable industry."

PERSONNEL

Dr. C. G. Woodbury Honored

Dr. Charles G. Woodbury, Director of the Association's Raw Products Bureau from its creation in 1920 until his retirement in 1946, was one of five graduates of Michigan State College who received "distinguished service" awards at commencement exercises June 5 at East Lansing, Mich. Dr. Woodbury was graduated from Michigan State in 1904 and received a master's degree in horticulture and entomology two years later.

Continental Can Appointments

R. L. Perin, general sales manager of the Continental Can Co., New York, has announced the following appointments:

J. R. Porn, formerly district sales manager at Des Moines, Iowa, has been made products sales manager for packers cans.

W. A. Muller, formerly general manager of the Beaver Valley Canning Co., Grimes, Iowa, has been appointed to succeed Mr. Porn.

HOME ECONOMICS

Costs of Employee Cafeterias

Methods of "Controlling Employee Cafeteria Costs" are described in an article under that title which appeared in an industry publication of the Associated Industries of Massachusetts. Copies of the article are available on request addressed to the N.C.A.

School Lunch Recipe Book

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In addition to the N.C.A. membership, State Secretaries, and the canning trade papers, the recipe book will be sent to the following having an interest in quantity servings:

Federal, state and regional school lunch supervisors, members of the School Lunch Service Association, dietitians, nutritionists of state public health departments, directors of college home economics departments, state and city supervisors of home economics, state extension and home demonstration leaders, home economists in business positions, and magazine food editors.

A school lunch recipe book prepared and issued by the Home Economics Division in 1945 had a distribution of about 250,000 copies. It was to meet the constant demand for school lunch recipes for use in the Government-sponsored school lunch programs that the new book was developed.

The National School Lunch Act of 1946 states that the U. S. Department of Agriculture will provide assistance to school lunch programs through Federal grants to the states. During the school year 1947-48 more than \$175,000,000 worth of food was consumed in school lunch programs. Most of it was purchased locally by schools through wholesale and retail channels.

For the fiscal year 1949, Congress appropriated \$75,000,000 for the National School Lunch Program. With the expanded program this current school year, it is estimated that more than a billion lunches will be served and that children will consume food costing more than \$200,000,000 in school lunchrooms.

To receive Government assistance, schools must meet meal-type requirements as established by the Production and Marketing Administration.

In addition to the large amount of canned foods purchased locally, the Department of Agriculture purchases surplus commodities for distribution to schools.

Price Record, Public Service

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fruits and vegetables are only one and a half times the prewar rate."

Since the retail figures on these products have maintained this position while wages and income for a vast majority of the population have been on the increase, the housewife currently has an opportunity to spend today's income in an economical way if she concentrates her food shopping on these products, Mr. Taylor stated.

He said that this performance of the canning industry in today's economy is but one example of the public service of the industry. Another he mentioned is exemplified by the fact that the industry is now erecting a new million-dollar research center in Washington which will house scientific programs of benefit to the consumer. "It will provide a home for continuing our work on such important projects as improvements in canning processes, cooperation with the Food and Drug Administration in the development of standards for protection of the consumer, efficient methods of plant sanitation, quality control and solution of the technical problems involved in canned food nutrition.

"What is true of the public service character of this industry of ours in the national economy is likewise true of the industry in Maine," he contin-

ued, pointing to the fact that 130 canneries are operated in the State, packing about six million cases annually of some 50 different items with an estimated dollar value of from 40 to 45 millions per year.

"All of this means a great deal to the farmers of Maine and the fishermen of the Maine Coast. In many cases you canners are their only means of getting their production to outside markets," Mr. Taylor told his audience.

The above story was issued as a press release by the N.C.A. and mailed to regional offices of the national newspaper wire services, 10 dailies and 22 weeklies and bi-weeklies, as well as to 34 canning trade papers. In addition, copies were made available to press representatives covering the Maine meeting. Copies of Mr. Taylor's address were mailed to the canning trade papers.

MEETINGS

National Kraut Packers Assn.

The annual meeting of the National Kraut Packers Association will be held July 13 at The Hotel Reiger, Sandusky, Ohio, it has been announced by Roy Irons, secretary-treasurer.

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